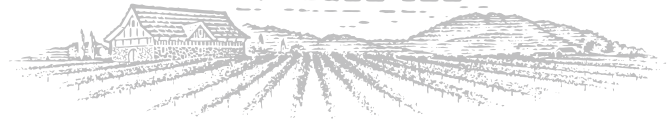




VALLEY OF THE MOON



CUVÉE LA LUNA SONOMA COUNTY

2017

ALC 14% BY VOL

750 ml

Established 1941

WINEMAKER NOTES

2017 began with high rainfall across most AVAs. Temperature differences with high heat spells in some areas meant irregular ripening times. Extra attention was paid to canopy management and a staggered harvest helped match intense ripeness with good flavor and acidity. A challenging, rewarding vintage in winemaking.

TASTING

The 2017 vintage is built on a strong foundation of Zinfandel rounded out by Cabernet Sauvignon and Malbec. Aged 36 months in stainless steel and neutral oak barrels, expect notes of raspberry preserve, boysenberry and cranberry sauce on the nose. These aromas lead to a vibrant entrance on the palate with light, yet chewy tannins balanced by bright acidity. Expect flavors of fresh cranberries, rhubarb, red currant and hints of pineapple.

A very agreeable bottle that gets along well with others. Try pairing with spicy BBQ dishes, lighter fare or a homemade pizza.

COMPOSITION

33% Zinfandel, 25% Sangiovese, 10% Cabernet Sauvignon, 8% Merlot, 8% Malbec, 6% Barbera

Alcohol: 14%

pH: 3.65

TA: 6 g/L

RS: 0.9 g/L

Named for the translation of the Native American word Sonoma, Valley of the Moon was born in 1941. Known for producing approachable, down-to-earth wines for the rhythm of everyday life.